# هيئة التقييس لدول مجلس التعاون لدول الخليج العربية (GCC STANDARDIZATION ORGANIZATION (GSO

مشروع :نهائي

GSO/FDS 251 / 2011 CAC 251 /2006

خليط الحليب منزوع الدسم والدهن النباتي في صورة مسحوق A blend of skimmed milk and vegetable fat in powdered form

إعداد اللجنة الفنية الخليجية خليجية لقطاع مواصفات المنتجات الغذائية والزراعية

هذه الوثيقة مشروع لمواصفة قياسية تم توزيعها لإبداء الرأي والملحوظات بشأنها، لذلك فإنها عرضة للتغير والتبديل، ولا يجوز الرجوع إليها كمواصفة قياسية خليجية إلا بعد اعتمادها من مجلس إدارة الهيئة.

ICS: 67.100

## **Foreword**

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member states.

One of GSO main functions is to issue Gulf standards / Technical regulations through specialized technical committees (TCS).

GSO through the technical program of committee TC No. "5" Gulf technical committee for sector standards of food and an agricultural product "has adopted the Standard No (CAC 251:2006) "A blend of skimmed milk and vegetable fat in powdered form" issued CODEX standards which has been translated into Arabic.

The Draft standard has been prepared by (State of Qatar).

This standard has been approved as a Gulf Technical regulation by GSO Board of Gulf Technical regulation by GSO Board of Directors in its meeting No..../....held on

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# A Blend of skimmed milk and vegetable fat in powdered form

#### 1- SCOPE:

This Gulf standard applies to a blend of skimmed milk and vegetable fat in powdered form, intended for direct consumption, or further processing in conformity with the description in section 3 of this standard.

#### 2- COMPLEMENTARY REFERENCES:

- 2.1 GSO (9): "Labelling of prepacked food stuffs".
- 2.2 GSO (21): "Hygienic regulations for food plants and their personnel".
- 2.3 GSO (150): "Expiration dates for food products".
- 2.4 GSO (174): "Raw milk".
- 2.5 GSO /CAC (193) "General Standard for Contaminants and Toxins in Food and Feed"
- 2.6 GSO (382,383) " Maximum limit for pesticide residues in agricultural food products Part1, Part 2.
- 2.7 GSO (839) "Food packages part1: general requirements.
- 2.8 GSO/ISO (988) " The Limits of Radioactivity Levels Permitted in Foodstuffs Part 1"
- 2.9 GSO (1016) "Microbiological Criteria for Foodstuffs Part 1"
  - 3- **DEFINITION**: A blend of skimmed milk and vegetable fats in powdered form: a product prepared by the partial removal of water, with the addition of edible vegetable oil, edible vegetable fat or a mixture thereof to meet the compositional requirements in Section 4 of this Standard.

## 4- Standards Requirements:

#### 4.1 Raw materials:

Skimmed milk and skimmed milk powders, other non-fat milk solids, and edible vegetable fats/oils.

The following milk products are allowed for protein adjustment purposes:

- Milk retentate: Milk retentate is the product obtained by concentrating milk protein by ultrafiltration of milk, partly skimmed milk, or skimmed milk;
- Milk permeate: Milk permeate is the product obtained by removing milk protein and milk fat from milk, partly skimmed milk, or skimmed milk by ultra-filtration.
- Lactose (Also for seeding purposes).

## **4.2 Permitted nutrients**

Where allowed in accordance with the *National General Principles for the Addition of Essential Nutrients for Food*, maximum and minimum levels for Vitamins A, D and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual country including, where appropriate, the prohibition of the use of particular nutrients.

## **4.3** Composition:

## Blend of skimmed milk and vegetable fat in powdered form

Minimum total fat 26% m/m
Maximum water 5% m/m
Minimum milk protein in milk solids-not-fat 34% m/m

## Reduced fat blend of skimmed milk and vegetable fat in powdered form

Total fat More than 1.5% and less than 26% m/m

Maximum water 5% m/m Minimum milk protein in milk solids-not-fat 34% m/m

## 5. FOOD ADDITIVES:

Only those food additives listed below may be used and only within the limits specified:

INS no.	Name of additives	Maximum level
Stabilizers		
331(i)	Sodium dihydogen citrate	Limited by GMP
331(iii)	Trisodium citrate	Limited by GMP
332 (i)	Potassium dihydrogen citrate	Limited by GMP
332 (ii)	Tripotassium citrate	Limited by GMP
333	Calcium citrate	Limited by GMP
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
Acidity regulator	rs	
339 (i)	Monosodium orthophosphate	
339 (ii)	Disodium orthophosphate	
399(iii)	Trisodium orthophosphate	4400 mg/kg, singly
340 (i)	Mono potassium orthophosphate	or in combination as
340 (ii)	Dipotassium orthophosphate	phosphorous
340 (iii)	Dipotassium orthophosphate	
341(i)	Monocalcium orthophosphate	
341(ii)	Dicalcium orthophosphate	
341(iii)	Tricalcium orthophosphate	
450 (i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	

450 (vi)	Dicalcium diphosphate	
450 (vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
` '	Sodium calcium polyphosphate	
452(iii) 452(iv)	1 11 1	
	Calcium polyphosphate	
452(v)	Ammonium polyphosphate  Sodium carbonate	Limited by CMD
500(i)		Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonates	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
Emulisfiers	1	T
322	Lecithins	Limited by GMP
471	Mono- and diglycerides fatty acids	Limited by GMP
Anticaking ager		
170(i)	Calcium carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
530	Magnesium oxide	Limited by GMP
551	Silicon dioxide	Limited by GMP
552	Calcium silicate	Limited by GMP
553(i)	Magnesium silicate	Limited by GMP
553(iii)	Talc	Limited by GMP
554	Sodium aluminosilicate	Limited by GMP
556	Calcium aluminum silicate	Limited by GMP
559	Aluminum silicate	Limited by GMP
341(iii)	Tricalcium orthoposphate	4400 mg/kg, singly
343(iii)	Trimagnesium orthoposphate	or in combination as
		phosphorous
Antioxidants		
300	Ascorbic acid	500 mg/kg, singly
301	Sodium ascorbate	or in combination as
		ascorbic acid
304	Ascorbyl palmitate	80 mg/kg, singly or
305	Ascorbyl stearate	in combination as
		ascorbyl stearate
320	ВНА	100 mg/kg, singly
321	ВНТ	or in combination.
319	TBHQ	Expressed on fat or
		basis

# 6. **CONTAMINANTS**:

The products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs Accordance with items 2.5, 2.6, 2.8,2.9.

#### 7. HYGIENE:

- The product shall be prepared accordance with the standard mentioned in item 2.2.
- The product shall be free from pig products or their derivatives.
- The product shall be free from rancidity or any extraneous matter .

#### 8. LABELLING:

Without prejudice to what is stated in Gulf Standard mentioned in items (2.1) the following shall be declared on the label:

#### 8.1 - Name of the food:

- Blend of Skimmed Milk and Vegetable Fat in powdered form; or
- Reduced Fat Blend of Skimmed Milk and Vegetable Fat in powdered form
   Other names may be used if allowed by national legislation in the country of retail sale.

## 8.2 Declaration of total fat content:

The total fat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

A statement shall appear on the label as to the presence of edible vegetable fat and/or edible vegetable oil. Where required by the country of retail sale, the common name of the vegetable from which the fat or oil is derived shall be included in the name of the food or as a separate statement.

## 8.3 Declaration of milk protein:

The milk protein content shall be declared in a manner acceptable in the country of sale to the final consumer, either (i) as a percentage by mass or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

# 8.4 List of ingredients:

Milk products used only for protein adjustment need not be declared.

# 8.5 Advisory statement:

A statement shall appear on the label to indicate that the product should not be used as a substitute for infant formula. For example, "NOT SUITABLE FOR INFANTS".

# 9. METHODS OF SAMPLING AND ANALYSIS:

- Sampling: see GSO 569
- Methods of sampling and analysis: see GSO 570

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References : المراجع

1- Codex Stan 251-2006 : "Codex standard for a blend of skimmed milk and vegetable fat in powdered form ."